

How **HOT** does my Outdoor Oven Get?

The rave reviews continue to come in, yet through it all, we still get this question regarding our Outdoor Gas Ovens. We didn't foresee this concern among some consumers that a gas-fired pizza oven may not be able to get hot enough for what they want to cook. So, here's the simple answer to this question and concern.

The oven gets **very** hot, and yes, it can cook whatever you desire! So, just in case, here are some key facts to fill in the gaps on this issue:

- Set to high, the oven heats up to the **400's in 20 to 30 minutes**, depending on the environment. This means, the actual temp gauge on the outside of the door will read between **400°F and 500°F within 30 minutes**. If your oven is reaching gauge temperatures in this range, the oven is working perfectly.. If this isn't hot enough for you . . .
- The cooking stone inside the outdoor oven, reaches temps up to and exceeding **700°F** during this time as well. This is the most accurate temperature reading, since it actually shows you how hot your cooking surface is. (** See the results of a temperature test on our website, here: <http://pacificlivinginc.com/PDF/pizza-oven%20temperature%20testing%20report.pdf>)
- Remember, this is an outdoor appliance, not an indoor one, so two things:
 1. The temperature gauge on the outside of the oven is not meant to be as precise as your indoor oven. It has the outdoor environmental factors to deal with when computing temperature.
 2. You will cook with your outdoor oven as you would with an outdoor grill. This involves a little care and attention. You can't just turn the oven on, pop in your food and take a nap. Instead, you'll need to finesse and savor the cooking experience more. For example, turn the heat to high for pre-heat, and then lower it as you go along, turning your food occasionally, as the rear of the cooking surface tends to reach higher temperatures.

What's the bottom line? Your pizzas will have the perfect crust, due to the intensely hot cooking surface of your pizza stone. And, for whatever else you'd like to cook—be it meats, casseroles, cakes or cookies— your Pacific Living Outdoor Gas Oven definitely gets hot enough! Hopefully, this lays any concerns to rest. But, please feel free to let us know any specific questions or concerns you have, and we'll be happy to help!